

get happy

- available August 10 to August 16 -

BLACKBERRY GIN & TONIC

Ford's small batch gin, fresh blackberries, mint, lemon, cane syrup, tonic, rocks. \$10

QUINTESSA ILLUMINATION 2015

A Sauvignon Blanc full of aromatic complexity, beautiful texture and bright flavors. Fruit aromas of white peach, kiwi and guava interplay with fresh herbs, pink grapefruit, and beeswax honey. Stone fruit and lemon zest on the palate, followed by a fresh, flavorful finish. Rutherford CA | 4oz \$14 | 7oz \$19 | btl \$49

BUFFALO BAYOU SUMMER'S WIT

Classic Belgian Witbier yeast brewed with hibiscus flowers, ginger coriander, and orange peel. A big floral nose, light citrus flavors in the mouthfeel and dry coriander on the finish. Houston TX | abv 6.0% | ibu 20 | 16 oz | \$6.5

DEVILED EGGS

Romesco. Pancetta. Grana Padano. \$8

CHICK PEA FRIES

Tomato puree. Rosemary-olive salad. \$6

AVOCADO FUNDIDO

Garlic sausage. Fontina. Calabrese peppers. Organic chipotle tortilla chips. \$14

CHARRED SHISHITO PEPPERS

Gochujang. Sesame seeds + cilantro. \$9

CAULIFLOWER HUMMUS

Sliced cucumbers. Chick pea socca. \$7

POTATO BRAVAS

Fried fingerling potatoes. Catalan tomato sauce. Garlic aioli. \$6

WEST COAST FRIED OYSTERS

Nuoc mam sauce. Cilantro. Mint. Lettuce. Crème fraîche. \$14

SHRIMP & SAUSAGE GUMBO

Andouille sausage. Gumbo filé. Steamed rice. \$10

COCONUT BUTTERNUT SQUASH SOUP

Fried plantain. Cashews. \$8

TRUFFLE RISOTTO

Serrano ham. Grana Padano. Calabrese peppers. Parsley. \$18

CROQUETTES

Chicken + serrano. Peperonata. Piquillo aioli. \$9

PULPO

Navy beans. Romesco sauce. Spanish chorizo. Grapefruit. Young onions. \$22

GOAT CHEESE

Charred avocado. Evoo. Micro radish. Fennel crackers. \$12

HOUSE SALUMI + CHEESE SELECTION

Spicy pickled carrots. Onion marmalade. Artisanal bread. \$22

Fielding's local kitchen + bar sources regional products and hand-curates the craft selections of small wineries and micro brewers everywhere. We hand cut our own steaks, dry-age our beef in house, cure our own bacon and salumi, bake our own breads, handcraft our own pastries in house, every day. We make our own pickles, spreads, dips, sauces, vinaigrettes, and sides from scratch.

texas steak house

44 Farms 100% Black Angus Natural Beef | Texas Certified Angus Beef (CAB)

>> CAB FILET TEXAS 12oz, \$49

>> 44 FARMS PRIME DRY AGED RIBEYE 12oz, \$59

>> CAB FILET TEXAS 8oz, \$39

>> CAB PRIME RIBEYE 16oz, \$52

>> 44 FARMS FILET 6oz, \$36

>> 44 FARMS SIRLOIN 10 oz, \$19

Add to any steak: Shrimp \$9 | Maine lobster \$16 | Lump blue crab \$12 | Fried oysters \$10

Sauces: Gorgonzola demi \$2 | Chimichurri \$2 | Garlic chipotle cilantro butter \$2 | White truffle parmesan butter \$3

Sides

Truffle polenta \$8

Skinny fries \$5

Tuscan navy beans \$8

50/50 potatoes \$8

Plancha asparagus \$8

Truffle parmesan butter noodles \$8

Brown butter cremini mush \$9

Creamed spinach \$7

Garlic chipotle french green beans \$8

Roasted broccoli \$7

pasta

BOLOGNESE

Spaghetti. Hand-cut Bolognese. Orange zest. \$14

CHICKEN PAPPARDELLE

Black garlic Alfredo. Grana Padano. \$18

WINTER SQUASH RAVIOLI

Lemon crème fraîche. Almond crumble. Black pasta. Chives. \$18

SPAGHETTI DIABOLIQUE

Spicy marinara. Shrimp. Jalapeños. Red pepper. Grana Padano. Roasted garlic. \$19

LOBSTER MAC + CHEESE

Lobster. Pangrattato bread crumbs. Manchego + Comté cheese. Pancetta. French beans. \$34

pizza

FLAMMKUCHEN

House bacon. Crème fraîche. Onions. Leeks. \$15

NAPOLETANA

Paula Lambert fresh mozzarella. Marinara sauce. Basil. Evoo. \$14

MUSHROOM TRUFFLE

Crème fraîche. Shiitake. Spinach. Truffle oil. Pecorino. \$18

FIG + BLUE

Fig jam. Gorgonzola. Serrano ham. Hazelnuts. \$17

PEPPERONI

Calabrese peppers. Ricotta. \$16



plates

DIVER SCALLOPS

Truffle polenta. Leeks julienne. Apple cider essence. \$32

44 FARMS POT ROAST

Hazelnut Mole. Steamed rice. Navy beans. Cilantro. Mojo verde. Flour tortillas. \$23

PAN ROASTED CHICKEN BREAST

Winter squash. Cipollini onions. Young carrots. Black garlic. Sour mustard sauce. Fresh herbs. \$25

SUSTAINABLE IDAHO BLACKENED TROUT

Verjus Beurre blanc. 50/50 potatoes. Roasted Broccoli. Hazelnut oil + Dashi. \$26

SPRING LAMB COCONUT CURRY

Red pepper pappardelle. Asparagus. Young carrots. Cauliflower. Micro cilantro. \$24

SALMON RAMEN

Bay of Fundy salmon. Miso broth. Shiitake. Ramen noodles. Cashew. Cucumbers. Avocado. Butter radishes. Cilantro. \$28

THAI VEGETABLE CURRY

Carrots. Cauliflower. Broccoli. Potatoes. Onions. Mushrooms. Coconut milk. Steamed rice. Cilantro & Mint. Cashew. \$18

sandwiches

CRAB CLUB

House bacon. Avocado. Garlic aioli. Radish sprouts. Pain de mie. Fries. \$18

CHICKEN CUBANO

Ham. Comté cheese. Dijon. Candied jalapeños. Ciabatta. Fries. \$16

PRESSED GRILLED CHEESE

Oven-dried tomatoes. Butter. Pecorino + Vermont Cheddar. Fries. \$12

SIRLOIN TIPS

Caramelized onions. Romesco. Manchego. Brioche. Fries. \$16

LOCAL BURGER

Cassis mustard. Grafton cheddar. Oven-dried tomatoes. Lettuce. Brioche. Fries. \$15

TEXAS BLUES BURGER

Fig jam. Lettuce. Pickled red onion. House bacon. Fresh jalapeños. Blue cheese. Brioche. Fries. \$17

Sub fries with salad: \$3

salads

CHOPPED COBB

House bacon. Sliced chicken breast. Romaine. Eggs. Gorgonzola. Tomatoes. Avocado. Colinas De Garzón EVOO & balsamico. \$17

BEET & FETA SALAD

Arugula. French green beans. Spring onions. Navy beans, Romesco. Sherry vinegar. Toasted almonds. \$12

ESCAROLE

Roasted butternut squash. Dry apricots. Toasted hazelnuts. Radishes. Jicama. Miso dressing. \$12

BIBB LETTUCE

Serrano ham. Scallions. Manchego. Pears. Blue cheese dressing. \$12

CAESAR SALAD

Romaine. Grilled ciabatta crouton. Grana Padano. Spanish anchovies. \$10

SMALL GREEN SALAD

Mesclun. Balsamic vinaigrette. Black sesame seed crumble. \$7

Add to any salad: Shrimp \$9 | Steak \$10 | Salmon \$15 | Chicken \$6 | Blue crab \$12

cocktails

HOUSE INFUSED ROASTED PEACH OLD FASHIONED

Old Forester Kentucky straight bourbon, roasted peach infused. Cane syrup. Angostura + orange bitters. Phat ice. \$14

BIJOU FROSÉ

Chateau St Jean Bijou Rosé. Chambord liqueur. Fresh raspberry puree. Served frozen. | \$6

MULE PACK

Enchanted Rock premium vodka. Enchanted Rock Peach vodka. Texas Ranger whisky. Herradura Silver. Fever-Tree ginger beer. \$40

DELUXE TEXAS GRAPEFRUIT

Grapefruit vodka. Fresh grapefruit juice. Mint. Sugared rim. \$12

TALE OF TWO CITIES

Remy Martin 1738 Accord Royal cognac. Cointreau liqueur. Lemon peel. \$12

REINVENTED PINK GIN MARTINI

Plymouth Gin Navy Strength gin (57%). Martine Texas Honeysuckle liqueur. Angostura bitters. Wide lemon peel. \$14

BANGIN' PEACH TEA

Deep Eddy Peach vodka. Deep Eddy Sweet Tea vodka. Finlandia vodka. Owl's Brew Pink & Black tea. Fielding's organic black tea. Fresh pressed lemon. Cane syrup. \$13

DRAGON'S BREATH

Red Handed Texas bourbon. St. Germain Elderflower liqueur. Cointreau. Cane syrup. Smoked ice cubes. \$15

COPPER CUP MULE

Russian Standard vodka. Fresh lime juice. Fever-Tree ginger beer. \$14

PEPPATINI

Peppadew peppers infused Finlandia vodka. Cointreau. Fresh lime juice. Agave nectar. \$12

MARIPOSA

Fruit Lab Hibiscus liqueur. Fresh cucumber. Stellina Prosecco. \$12

CREEKSIDE PALMER

Fresh herbs and lemon infused 1876 Vodka. Owl's Brew Pink & Black tea infusion. Green tea syrup. Sour lemonade ice. \$12

CARIBBEAN OLD FASHIONED

Bacardi 8 rum. Cedillia Açai liqueur. Cane syrup. Angostura bitters. Phat ice. \$12

TEX-MEX CHERRY COLA

Black Mission figs and vanilla bean infused Casamigos Blanco tequila. Luxardo cherries. Woodford Reserve spiced cherry bitters. Lime juice. Pure cane Coca-Cola. \$12

BRAZILIAN SUNRISE

Leblon Cachaça. Aperol. Shrub & Co Blood Orange Shrub. Cane syrup. Fresh lime juice. \$12

STRAWBERRY BASIL CHILLER

Sauza Blue Silver tequila. Chambord liqueur. Hand crafted strawberry sorbet. Fresh basil. Sea salt. Fresh lime juice. Patrón Citrónge Mango float. Sugar rim. \$13

zero proof

SODA

Coca Cola / Diet Coke / Coke Zero
Sprite
Fanta Grape / Fanta Orange
St. Arnold draft Root Beer
Fever-Tree ginger beer
Fever-Tree ginger ale

BOTTLED WATER

Perrier sparkling water
Fiji natural artesian water

TEA

Organic Texas black iced tea
Featured: Apricot iced tea
Benjamin loose leaf hot tea

kids menu

\$8 eats for 12 and under

eats

Slider cheeseburger + fries	Butter pasta 🍷
Pressed grilled cheese + fries	Butter pasta + chicken 🍷
Chicken + mixed green salad 🍷	Pasta marinara 🍷
Cheese pizza	Pasta marinara + chicken 🍷
Pepperoni pizza	
Mac + cheese	

sweets

Gelato: vanilla, hazelnut praline, pistachio, caramel sea salt
Sorbet: strawberry, raspberry granite, cocoa
One scoop included. Additional scoops \$2 each.



beer

progressive taps *build your own flight of any 4*

- Cider** Austin Eastciders Blood Orange | Austin TX | abv 5.0% | ibu n/a | 16 oz | \$6.5 🍷
- Lager** Dej Buh Stesti Bohemian | Lovelady TX | abv 4.6% | ibu 22 | 16 oz | \$6.5 🍷
- Belgian Pilsner** Stella Artois | Leuven Belgium | abv 5.0% | ibu 24 | 16 oz | \$5.5
- Pilsner** Oskar Blues Mama's Little Yella Pils | Longmont CO | abv 5.3% | ibu 35 | 16 oz | \$5.5
- Hefeweizen** Live Oak Brewing Company | Austin TX | abv 5.3% | ibu 10 | 16 oz | \$5.5 🍷
- Blonde** Southern Star Bombshell | Conroe TX | abv 5.3% | ibu 20 | 16 oz | \$5.5 🍷
- Wheat Ale** Galveston Bay Watermelon | Dickinson TX | abv 5.0% | ibu 12 | 16 oz | \$6.5 🍷
- Wit** Cyclor's Dom'e'stique | Montgomery TX | abv 5.0% | ibu 10 | 16 oz | \$6 🍷
- Witbier** Buffalo Bayou Summer's Wit | Houston TX | abv 6.0% | ibu 20 | 16 oz | \$6.5 🍷
- ESB** Spindletop Honey Hole | Houston TX | abv 7.0% | ibu 20 | 16 oz | \$6 🍷
- Copper Ale** Buffalo Bayou 1836 | Houston TX | abv 6.0% | ibu 40 | 16 oz | \$5.5 🍷
- Amber** Odell 90 Shilling | Fort Collins CO | abv 5.3% | ibu 32 | 16 oz | \$5.5
- Belgian Tripel** Unibroue La Fin du Monde | Quebec Canada | abv 9.0% | ibu 19 | 13 oz | \$9
- Belgian Dark** COOP Ale Works DNR | Oklahoma City OK | abv 10.0% | ibu 30 | 13 oz | \$11
- Pale Ale** Brash Barley Grind | Houston TX | abv 5.2% | ibu 68 | 16 oz | \$8 🍷
- IPA** Lone Pint Yellow Rose | Magnolia TX | abv 6.8% | ibu 62 | 16 oz | \$7 🍷
- Double IPA** Southern Tier 2XIPA | Lakewood NY | abv 8.2% | ibu 79 | 13 oz | \$5.5
- Porter** Under the Radar Porter Authority | Houston TX | abv 6.1% | ibu 7 | 16 oz | \$7 🍷
- Stout** 11 Below Negative Space | Houston TX | abv 9.5% | ibu 15 | 13 oz | \$9.5 🍷

bottles + cans

Bud Light \$4	Miller Lite \$4	Dos XX \$5
Budweiser \$4	Michelob Ultra \$4	Stella Artois \$5
Coors Light \$4	Shiner Bock \$5	St Pauli Girl Non Alc. \$4.5

wine

4oz | 7oz | btl

BUBBLES

Stellina di Notte Prosecco Italy, NV	\$8	\$22
JCB by Jean Charles Boisset No 21 Brut Burgundy, France	\$13	\$36
Scharffenberger Brut Rosé North Coast California, NV	\$15	\$42
Delamotte Champagne France, NV	\$25	\$89

PINOT GRIGIO + SAUVIGNON BLANC

WillaKenzie Estate Pinot Gris Yamhill, OR	\$9	\$12	\$33
Santa Margherita Pinot Grigio Italy	\$12	\$16	\$44
Matanzas Creek Sauvignon Blanc Sonoma	\$8	\$11	\$29
Atalon Sauvignon Blanc Napa	\$9	\$12	\$33
Flora Springs Sauvignon Blanc Napa	\$11	\$15	\$41

CHARDONNAY

Hahn Winery Central Coast	\$7	\$9	n/a
Saracina Unoaked Mendocino	\$7	\$9	\$25
Carneros Hills Chardenet Coteau Blanc Carneros	\$9	\$12	\$33
Ferrari Carrano Russian River Valley	\$9	\$12	\$33
Jordan Russian River Valley	\$10	\$14	\$38
Rombauer Carneros	\$14	\$19	\$52

OTHER WHITE

Bodega Vina Nora Albariño Galicia, Spain	\$8	\$11	\$29
Long Shadows Poet's Leap Riesling Columbia Valley, WA	\$9	\$12	\$33
Miraval Rosé Provence, France	\$9	\$12	\$33

PINOT NOIR

Banshee Sonoma Coast	\$10	\$14	n/a
DeLoach Le Roi California	\$7	\$9	\$25
Meiomi Sonoma, California	\$9	\$12	\$33
Etude, Fiddlesticks Sta Rita Hills	\$11	\$15	\$41

MALBEC + TEMPRANILLO

Atalayas de Golban Torre de Golban Crianza Duero, Spain	\$9	\$12	\$33
Maal 'Biolento' Malbec Mendoza, Argentina	\$11	\$15	\$41
Red Schooner Voyage 4 Andes Mountains, Argentina	\$13	\$17	\$49

CABERNET SAUVIGNON

Amici Napa	\$6	\$8	n/a
Raymond Sommelier Selection North Coast California	\$9	\$12	\$33
Consortium Napa	\$11	\$15	\$41
Faust Napa	\$25	\$33	\$79

ZINFANDEL

Boneshaker Lodi, California	\$8	\$11	\$29
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RED BLEND + OTHER RED

Bodegas Filon Garnacha Calatayud, Spain	\$6	\$8	\$22
Abstract by Orin Swift California	\$11	\$15	\$41
Gerard Bertrand Kosmos Languedoc-Roussillon, France	\$12	\$16	\$44
Flora Springs Merlot Napa	\$13	\$17	\$49
Alpha Omega II Napa	\$17	\$22	\$61

- we're open every day of the year -